

2015 Pop-Up Pupus by Hawaii Theatre



In 2014, the Hawaii Theatre Center (HTC) launched Pop-Up Pupus, a series of exclusive culinary events tied to Hawaii Theatre performances. Each pop-up event is conceived in partnership with local chefs and restaurants with oversight by Honolulu-based pop-up restaurant, Sweetbreads. In February, HTC collaborated with Ed Kenney, Chef/Owner of local establishments: Town, Kaimuki Superette, and Mud Hen Water. This particular event excelled in the catering aspect with use of 60% local and/or organic ingredients such as kale, beets, ulu, and Akule. The event also reused items such as linens, décor, and tableware and printed on double-sided 30% PCW paper or employed electronic communications to reduce solid waste. Guests, staff, and volunteers were encouraged to carpool to the Theatre, and all attendees were informed of the sustainable practices that were implemented. Excess food was donated to Theatre and event volunteers. Hawaii Theatre has recently invested in PV solar panels and low flow fixtures in an effort to simultaneously lower the organization's operational costs and environmental impact.

Highlighted Green Measures from the Event:



Reusable plates and silverware



Used organic food from own garden or farm



Bamboo stir sticks



100% Post-consumer recycled paper, 100% compostable napkins



Unwrapped bio straws – less packaging and waste